

## *Appetizers*

Soufflé Potatoes - \$7.50  
crispy potato puffs, béarnaise sauce

Fried Eggplant - \$7  
eggplant sticks, Italian breadcrumbs, béarnaise sauce  
powdered sugar

Shrimp Remoulade - \$13  
boiled Louisiana shrimp, classic spicy remoulade sauce  
iceberg lettuce

Shrimp Cocktail - \$13  
boiled Louisiana shrimp  
horseradish and ketchup cocktail sauce, iceberg lettuce

Crab Maison - \$19  
Louisiana jumbo lump crabmeat, green onions, capers  
creole mustard aioli

Oysters Rockefeller - \$13.75  
oysters on the half shell, herbsaint scented spinach

Oysters en Brochette - \$13.75  
fried oysters, bacon, meunière butter

Escargot - \$11  
French snails, garlic herb butter

Duck Crepe - \$11  
roasted duck, homemade boursin cheese  
port-cherry reduction, pistachios

Sweetbreads - \$11  
veal sweetbreads, lemon caper beurre blanc

Canapé Lorenzo - \$19.50  
Louisiana jumbo lump crabmeat, béchamel sauce  
green onions, toast round

Foie Gras - \$16  
Hudson Valley foie gras, pain perdu, cane syrup gastrique  
apricot chutney

Galatoire Goute - \$21.50/\$40  
crabmeat maison, shrimp remoulade

## *Soups*

Turtle Soup au Sherry -  
\$7.50/\$8.75  
turtle, trinity, tomatoes, veal stock  
medium brown roux, sherry

Seafood Okra Gumbo -  
\$8.50/\$9.75  
Louisiana shrimp, oysters, shellfish  
stock, okra, light brown roux

Duck and Andouille  
Gumbo - \$7.50/\$8.75  
andouille sausage, shredded duck  
trinity, rich duck stock  
dark brown roux

## *Salads*

Salad Maison - \$7.50  
iceberg lettuce, spring lettuces, tomato, asparagus, egg  
anchovy fillet

Green Salad with Garlic - \$7  
spring lettuces, garlic puree, creole mustard vinaigrette

Bistro Romaine Salad - \$7.50  
romaine lettuce, tomatoes, blue cheese, spiced pecans

Iceberg Wedge - \$8  
iceberg lettuce, apple smoked bacon, grape tomatoes  
blue cheese dressing

Godchaux Salad - \$18/\$27  
Louisiana jumbo lump crabmeat, boiled shrimp  
iceberg lettuce, tomatoes, egg, creole mustard vinaigrette  
anchovy fillet

Avocado and Crabmeat Salad - \$21  
haas avocado, Louisiana jumbo lump crabmeat, tomato  
bibb lettuce

Asparagus and Hearts of Palm - \$8.75  
asparagus, hearts of palm, avocado, tomatoes, bibb lettuce

creole mustard vinaigrette, blue cheese dressing  
1000 island, classic vinaigrette

## *Eggs*

### Eggs Benedict – \$17

poached eggs, smoked ham, English muffin, hollandaise

### Eggs Sardou – \$19

poached eggs, artichoke hearts, creamed spinach, hollandaise

## Omelettes

Three egg omelettes, selection of ingredients

### Crabmeat – \$28

Ham and Cheese – \$15

### Bacon and Mushroom – \$15

Jumbo Lump Crabmeat and

Asparagus - \$19

### Asparagus – \$15

Shrimp – \$18

## *Poultry*

### Chicken Clemenceau – \$24

half roasted chicken, mushrooms, garlic, brabant potatoes  
peas

### Chicken Creole – \$21

half roasted chicken, stewed tomatoes, creole seasoning  
steamed rice

### Chicken Bonne-Femme – \$24

half roasted chicken, cottage fries, bacon  
caramelized onions

### Maple Leaf Duck – \$29

pan seared breast, confit leg quarter, honey-balsamic jus  
dirty rice

## *Shellfish*

### Stuffed Eggplant – \$26.50

Louisiana jumbo lump crab  
boiled shrimp, béchamel sauce  
green onions, grilled eggplant

### Crabmeat Sardou - \$28

Louisiana jumbo lump crab  
creamed spinach, artichoke hearts  
hollandaise sauce

### Shrimp Marguery - \$24

Louisiana shrimp, mushrooms  
béchamel sauce, hollandaise

### Crabmeat Yvonne - \$29

Louisiana jumbo lump crab  
artichoke hearts, mushrooms  
green onions, meunière sauce

### Bouillabaisse - \$28

Louisiana jumbo lump crab  
shrimp, oysters, gulf fish, saffron  
shellfish stock

### Shrimp au Vin – \$24

Louisiana shrimp, white wine  
mushrooms, greens onions  
steamed rice

### Crabmeat Ravigote - \$28

Louisiana jumbo lump crab  
green onions, béchamel sauce  
hollandaise

### Shrimp Clemenceau – \$23

Louisiana shrimp, mushrooms  
garlic, brabant potatoes, peas

### Fried Shrimp – \$19.75

Louisiana shrimp, cocktail sauce  
tartar sauce

### Crabmeat au Gratin - \$29

Louisiana jumbo lump crab  
béchamel sauce, cheddar cheese  
green onions, breadcrumbs

### Shrimp Creole – \$23

Louisiana shrimp, stewed tomatoes  
creole seasoning, steamed rice

### Shrimp Etouffée - \$28

Louisiana Shrimp, shellfish stock  
trinity, green onions  
light brown roux, steamed rice

## *Fish*

seasonal selection of the freshest available fish delivered daily  
sautéed, broiled, fried, or poached

Black Drum – \$25

Redfish – \$25

Daily Selections - MKT

Lemon Fish – \$27

Salmon – \$23

Optional Garnishes:

Meunière Sauce

Meunière Amandine – \$3

Lemon Caper Beurre Blanc – \$2.50

Crabmeat Yvonne – \$15

Jumbo Lump Crabmeat – \$13

Sautéed Shrimp – \$8.75

Shrimp Etouffée – \$9

Marguery – \$5

## *Meat*

Filet Mignon (10oz) - \$34

Petite Filet Mignon (7oz) - \$30

USDA Prime Ribeye (16oz) - \$42

Pork Chop (12oz) - \$23

Veal Liver - \$20

Veal Chop (12oz) - \$42

Lamb Chops - \$44

Optional Garnishes:

Hollandaise – \$4

Bacon and Onions – \$5

Béarnaise – \$4

Clemenceau – \$5

Marchand de Vin – \$4

Bonne-Femme – \$6

## *Sides*

Asparagus Hollandaise - \$8

Creamed Spinach – \$6

Sautéed Spinach - \$7

Spinach Rockefeller - \$7

Portobello Mushrooms - \$6

Broccoli Hollandaise - \$8

Cauliflower - \$6

Cauliflower au Gratin - \$7

Fried Onion Rings - \$6

Broiled Tomato - \$6

Brabant Potatoes - \$6

Hashed Browns - \$6

Lyonnais Potatoes - \$7

Potatoes au Gratin - \$7

Boiled Potato - \$5